



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Asparagus, Leek, and Gruyere Quiche**

**Serves 6**

#### **Ingredients**

1 leek (white and light green parts only), halved and thinly sliced, then well washed  
Coarse salt and ground pepper  
1 bunch (1 pound) asparagus, tough ends removed, thinly sliced on the diagonal  
4 large eggs  
1 1/4 cups half-and-half  
Ground nutmeg  
Your Favorite Pie Crust, fitted into a 9-inch pie plate, well chilled  
1 cup shredded Gruyere cheese (4 ounces)

Preheat oven to 350 degrees, with rack in lowest position. In a large skillet, melt butter over medium. Add leek and asparagus; season with salt and pepper. Cook, stirring occasionally, until asparagus is crisp-tender, 6 to 8 minutes; let cool.

In a large bowl, whisk together eggs, half-and-half, 1/2 teaspoon salt, teaspoon pepper, and a pinch of nutmeg. Place pie crust on a rimmed baking sheet. Sprinkle with cheese; top with asparagus mixture. Pour egg mixture on top.

Bake until center of quiche is just set, 50 to 60 minutes, rotating sheet halfway through. Let stand 15 minutes before serving.

***Credit: marthastewart.com***